



## Saint Cosme - "Condrieu" AOP Condrieu - white - 2009

Saint Cosme - Condrieu 2009

100% Viognier

Granitic soils

Aged for eight months

30% in new oak - 40% in one year old barrels - 30% in two years old barrels.

Last year, I explained that 2008 had been a difficult year for Condrieu. The tasting shows now that I was wrong and demonstrates that the freshness is a crucial element to have success in Condrieu winemaking. Clearly, it is very easy to do the following mistake : pick the condrieu grapes too late. Especially since the climate is warming up. We picked early in 2009 and our Condrieu has a good balance : I am happy. The sweetness combines well with a fresh and liquorishy length. 2009 offered in the northern rhone ideal weather conditions for white wines. We will drink Condrieu 2009 with truffles (if you find some this year...), asparagus, goat cheeses and blue cheeses.

The wine will be bottled per gravity in june 2010, after the malolactic fermentation. It will be very slightly filtered.

Orange skin, violet, mango, liquorish.